

RIZZO'S MALABAR INN
CRABTREE, PA

RIZZO'S RECEPTION HALL & BANQUET FACILITY

Dedicated to creating the wedding of your dreams...



127 Rizzo Rd., Crabtree PA 15624 • www.rizzosmalabarinn.com
Email: info@rizzosmalabarinn.com • Phone: (724) 836-4323



Rizzo's Wedding Reception Packages

Congratulations on your engagement and upcoming nuptials! Thank you for your interest in Rizzo's Malabar Inn's brand-new reception hall facility located in beautiful Western PA. As a family-owned and operated establishment, Rizzo's Malabar Inn has been an industry leader for over 80 years! We pride ourselves on creating the most breathtaking and unforgettable events whilst treating each guest as though he/she is a member of our own family. Our wedding menu packages are second to none, with the option of planning a customized menu tailored to your specific tastes (additional charges apply). Rizzo's Malabar Inn's Reception Hall and Banquet Facility is a smoke-free facility with three professionally designed ballrooms, seating for up to 250 guests, and ample free parking.

All Reception Packages Include the Following:

*No room charge or facility fee (security deposit only)

*5-Hour Reception Room

*5-Hour Open Bar (separate pricing for Fireworks qualifying packages)

*60" round dinner tables seating 8 per table

*Linen tablecloths and linen napkins

*Professionally decorated bridal table including tulle

*Head table, registration, hors d'oeuvres, buffet, cookie, cake, gift tables all include linen tablecloths and table skirting

*China dishware, stemware, and flatware

*Champagne toast provided for bridal table

*Complimentary cutting and serving of your cake

*Complimentary bridal dance shots (peach schnapps & whiskey)

*Full glassware for all bar and beverage service

*Wedding coordinator to assist with all of the planning needs for your special day

*Complimentary food tasting for up to 6 guests (held on Tuesday's at the restaurant)

*We will tray your cookies for a \$150.00 flat fee (no fee if cookies are already on trays)

*Chair covers and coordinating sashes are available for an additional \$5/person (includes all setup)

Prices are valid for wedding event booked for 2020 (1/1/20-12/31/20).

All prices effective **09/04/2018** & subject to change without notice.



DETAILS

3 BALLROOMS
2 PRIVATE PATIOS
SEATING FOR 250



Wedding Reception Sposalizio Buffet Package

Adults (ages 12+) — \$74.99/person including 6% tax and 19% service charge

Children (ages 4-11) — \$44.99/person including 6% tax and 19% service charge

**Additions subject to 6% tax and 19% service charge*

Package Accommodations Include:

5-Hour Reception Room
5-Hour Consecutive Open Bar (well package included)
Complimentary cutting and serving of your cake
Complimentary champagne toast provided for bridal table
Bridal table served family-style
Two (2) parent/family tables served family-style
Complimentary bridal dance shots (peach schnapps & whiskey)
Fresh baked Italian and Talonica breads and butter at each table
Water glasses at each place setting
Coffee station with freshly brewed regular/decaf coffee and hot tea
30 minute butler-style wine and beer service at beginning of reception
Complimentary food tasting for up to (6) guests total up to 6 months in advance

Soup / Salad: (Choose One)

(Served sit-down and individually)

Italian Homemade Wedding Soup
Hand-tossed Italian salad (House Italian & Ranch dressings on tables)
(Choose both soup and salad—add \$2.50/person)*

Carved Item: (Choose One)

(Served at a live carving station by an included carving attendant)

Carved Prime Top Beef Round Au Jus with gorgonzola sauce
Carved Roasted Turkey Breast served with horseradish sauce
Carved Glazed Ham with pineapple sauce
Carved Herb Crusted Pork Loin with bourbon sauce

Buffet Entrée: (Choose One)

Chicken Romano	Beef Braciola
Chicken Piccata	Baked Cod (add \$2.75/person*)
Chicken Marsala	Baked Salmon (add \$2.75/person*)
Italian Style Chicken Breast	Crab Cakes (add \$3.75/person*)
Stuffed Chicken Breast (traditional stuffing)	

Pasta Entrée: (Choose Two)

(served with your choice of homemade Alfredo, Marinara, Garlic & Oil, or our famous Spaghetti sauce)

Gnocchi	Rigatoni
Cheese Tortellini	Baked Lasagna
Stuffed Shells	Pasta Primavera (cheese tortellini & broccoli in Alfredo)
Cheese Ravioli	

Side Dish: (Choose One)

Roasted Red Potatoes	Italian Green Beans (in marinara)
Scalloped Potatoes	Italian Steamed Mixed Vegetables
Parsley Potatoes	Broccoli & Cauliflower in garlic & olive oil
Garlic Mashed Potatoes	Rice Pilaf

Photo credit: Jackson Signature Photography



80 YEARS

— of acclaimed —

FOOD & SERVICE

Wedding Reception C&C Plated Package

Adults (ages 12+) — \$76.99 /person including 6% tax and 19% service charge

Children (ages 4-11) — \$46.99 /person including 6% tax and 19% service charge

**Additions subject to 6% tax and 19% service charge*

Package Accommodations Include:

5-Hour Reception Room
5-Hour Consecutive Open Bar (well package included)
Complimentary cutting and serving of your cake
Complimentary champagne toast provided for bridal table
Complimentary bridal dance shots (peach schnapps & whiskey)
Complimentary food tasting for up to (6) guests up to 6 months in advance
Fresh baked Italian and Talonica breads and butter at each table
Water glasses at each place setting
Coffee station with freshly brewed regular/decaf coffee and hot tea
30 minute butler-style wine and beer service at beginning of reception

Soup / Salad: (Choose One)

(Served sit-down and individually)

Italian Homemade Wedding Soup
Hand-tossed Italian salad (House Italian & Ranch dressings on tables)

(Choose both soup and salad—add \$2.50/person)*

The C&C Plated Duo:

(Below listed items are all plated together and served sit-down)

Chicken Romano
Baked Cod topped with melted Asiago cheese
Ricotta Cheese Stuffed Shells in Rizzo's traditional spaghetti sauce
Italian Steamed Mixed Vegetables

(no substitutions)

HERE'S TO A LIFE FULL OF...



RIZZO'S RECEPTION HALL & BANQUET FACILITY
PHOTO CREDIT: JACKSON SIGNATURE PHOTOGRAPHY

Wedding Reception White Glove Buffet Package

Adults (Ages 12+) — \$47.75/person + 6% sales tax and 19% service charge

Children 12 & under — \$22.00/person + 6% sales tax and 19% service charge

Package Accommodations Include:

5-Hour Reception Room
5-Hour Open Bar (priced separately, see Bar Package Menu, page 15)
30 minute butler-style wine and beer service at beginning of reception
Complimentary cutting and serving of your cake
Complimentary champagne toast provided for bridal table
Bridal table served family-style
Two (2) parent/family tables served family-style
Complimentary bridal dance shots (peach schnapps & whiskey)
Fresh baked Italian and Talonica breads and butter at each table
Water glasses at each place setting
Coffee station with freshly brewed regular/decaf coffee and hot tea
Complimentary food tasting for up to (6) guests up to 6 months in advance

Hors d'oeuvres: Choose Three

Fresh Fruit Display (Seasonal)	Swedish Meatballs
Bruschetta (Tomato or Olive)	Stuffed Mushrooms (crabmeat stuffing or sausage stuffing)
Prosciutto w/Fresh Melon	Sweet Peppers (with or without Asiago Cheese)
Sautéed Spinach	Hot Banana Peppers (with or without Asiago Cheese)
Fried Zucchini	Fried Cheese Sticks
Fried Calamari	Fried Onion Rings
Roasted Hot Sausage	Roasted Sweet Sausage
Polenta Guarlotti— topped w/ Gorgonzola cheese & marinara sauce	
Polenta Rizzo— topped w/ Asiago cheese & marinara sauce	
Rizzo's Famous Bread & Cheese Display	
Shrimp Cocktail (additional charge, market price)	

Soup / Salad: (Choose One)

(Served sit-down and individually)

Italian Homemade Wedding Soup
Hand-tossed Italian salad (House Italian & Ranch dressings on tables)

(Choose both soup and salad—add \$2.50/person)*

Carved Item: Choose One

(Served at a live carving station with included carving attendant)

Carved Roast Turkey Breast served with horseradish sauce
Carved Glazed Ham with pineapple sauce
Carved Stuffed Pork Loin with herb stuffing
Carved Herb Crusted Pork Loin with bourbon sauce
Carved Prime Top Beef Round Au Jus with gorgonzola sauce

Wedding Reception White Glove Buffet Package (continued)

Buffet Entrée: Choose One

(You may choose an additional entrée selection in lieu of carved item)

- Chicken Piccata**– boneless chicken breasts in a light white wine & lemon butter sauce, seasoned w/ capers
Chicken Romano– boneless chicken breasts batter-dipped in egg & Romano cheese, sautéed in olive oil, and topped with lemon butter sauce
Chicken Marsala– boneless chicken breasts sautéed with Marsala wine reduction and mushrooms
Stuffed Chicken Breast– Stuffed with traditional bread stuffing and seasoning
Italian Style Chicken Breast– Pan roasted chicken breasts seasoned with rosemary and garlic
Fried Chicken– Crisp and juicy chicken breasts fried to perfection
Beef Braciola– tender rolled stuffed steak with traditional bread stuffing and baked in our famous Homemade Spaghetti Sauce
Scrod English Style– Mild and flaky with buttered breadcrumb topping
Scrod Italian Style– Moist white fish with tomato topping
Stuffed Flounder– Filled with crabmeat stuffing (additional charge may apply– market price)
Stuffed Pork Chop– Boneless, stuffed with traditional bread stuffing and topped with gravy

Pasta Entrée: Choose Two

(served with your choice of homemade Alfredo, Marinara, Garlic & Oil, or our famous Spaghetti sauce)

- | | |
|--|----------------|
| Cavatelli | Stuffed Shells |
| Meat Ravioli | Cheese Ravioli |
| Gnocchi | Rigatoni |
| Cheese Tortellini | Lasagna |
| Pasta Primavera– Cheese tortellini with broccoli tossed in Alfredo sauce | |

Side Dish: Choose Two

- | | |
|---------------------------|---|
| Eggplant Parmigiana | Scalloped Potatoes |
| Meatballs | Rice Pilaf |
| Stuffed Cabbage | Polenta (served w/our Homemade Spaghetti Sauce) |
| Roasted Red Potatoes | Parsley Potatoes |
| Italian Style Green Beans | Broccoli & Cauliflower (w/ garlic & olive oil) |
| Steamed Mixed Vegetables | Garlic Mashed Potatoes |

*Prices subject to 6% sales tax and 19% service charge. Prices subject to change without notice and not guaranteed until deposit and contract are completed.

Be sure to ask about our exclusive fireworks package for your White Glove reception!



ENDLESS
LOVE



Photo credit: Jackson Signature Photography

Wedding Reception White Glove Family-Style Menu

Adults (Ages 12+) — \$51.25/person + 6% sales tax and 19% service charge

Children 12 & under: \$23.50/person + 6% sales tax and 19% service charge

***Additions subject to 6% sales tax and 19% service charge**

Package Accommodations Include:

5-Hour Reception Room
5-Hour Open Bar (priced separately, see Bar Package Menu, page 15)
30 minute butler-style wine and beer service at beginning of reception
Complimentary cutting and serving of your cake
Complimentary champagne toast provided for bridal table
Bridal table served family-style
Two (2) parent/family tables served family-style
Complimentary bridal dance shots (peach schnapps & whiskey)
Fresh baked Italian and Talonica breads and butter at each table
Water glasses at each place setting
Coffee station with freshly brewed regular/decaf coffee and hot tea
Complimentary food tasting for up to (6) guests up to 6 months in advance

Hors d'oeuvres

(Please choose three)

Fresh Fruit Display (Seasonal)	Swedish Meatballs
Bruschetta (Tomato or Olive)	Stuffed Mushrooms (crabmeat stuffing or sausage stuffing)
Prosciutto w/Fresh Melon	Sweet Peppers (with or without Asiago Cheese)
Sautéed Spinach	Hot Banana Peppers (with or without Asiago Cheese)
Fried Zucchini	Fried Cheese Sticks
Fried Calamari	Fried Onion Rings
Roasted Hot Sausage	Roasted Sweet Sausage
Polenta Guarlotti— topped w/gorgonzola cheese & marinara sauce	
Polenta Rizzo— topped w/Asiago cheese & marinara sauce	
Rizzo's Famous Bread & Cheese Display	
Shrimp Cocktail (additional charge, market price)	

Soup / Salad: (Choose One)

(Served sit-down and individually)

Italian Homemade Wedding Soup
Hand-tossed Italian salad (House Italian & Ranch dressings on tables)

(Choose both soup and salad—add \$2.50/person)*

Wedding Reception White Glove Family-Style Menu, cont.

Entrée: Choose One

Chicken Piccata— boneless chicken breasts in a light white wine & lemon butter sauce, seasoned w/ capers

Chicken Romano— boneless chicken breasts batter-dipped in egg & Romano cheese, sautéed in olive oil, and topped with lemon butter sauce

Chicken Marsala— boneless chicken breasts sautéed in Marsala wine reduction with mushrooms

Stuffed Chicken Breast— Stuffed with traditional bread stuffing and seasoning

Italian Style Chicken Breast— Pan roasted chicken breasts seasoned with rosemary and garlic

Fried Chicken— Crisp and juicy chicken breasts fried to perfection

Beef Braciola— tender rolled stuffed steak with traditional bread stuffing and baked in our famous Homemade Spaghetti Sauce

Scrod English Style— Mild and flaky with buttered breadcrumb topping

Scrod Italian Style— Moist white fish with tomato topping

Stuffed Flounder— Filled with crabmeat stuffing (additional charge may apply—market price)

Stuffed Pork Chop— Boneless, stuffed with traditional bread stuffing and topped with gravy

Pasta Entrée: Choose One

(served with your choice of homemade Alfredo, Marinara, Garlic & Oil, or our famous Spaghetti sauce)

Cavatelli

Meat Ravioli

Gnocchi

Cheese Tortellini

Lasagna

Pasta Primavera— Cheese tortellini with broccoli tossed in Alfredo sauce

Stuffed Shells

Cheese Ravioli

Rigatoni

Homemade Spaghetti

(All pasta entrée choices are served with your choice of Alfredo, Marinara, Garlic & Oil, or famous Homemade Spaghetti Sauce)

Side Dish

(Please choose one)

Eggplant Parmigiana

Meatballs

Stuffed Cabbage

Roasted Red Potatoes

Italian Style Green Beans

Steamed Mixed Vegetables

Scalloped Potatoes

Rice Pilaf

Polenta (served w/our Homemade Spaghetti Sauce)

Parsley Potatoes

Broccoli & Cauliflower (w/garlic & olive oil)

Garlic Mashed Potatoes

*Prices subject to 6% sales tax and 19% service charge. Prices subject to change without notice and not guaranteed until deposit and contract are completed.

Be sure to ask about our exclusive fireworks package for your White Glove reception!



LOTS
OF
LAUGHTER

Children & Special Dietary Meals

We are happy to accommodate any special dietary restrictions or allergies for any guests to the best of our ability.

Gluten-Free Options

(available as individual dinners for guests with dietary restrictions)

Cheese Ravioli with Rizzo's Homemade Marinara Sauce \$15.25*

Rigatoni with Rizzo's Homemade Marinara Sauce \$15.25*

Chicken Parmigiana with Rizzo's Homemade Marinara Sauce
\$19.95*

Children's Meals

(Available for children ages 11 and younger)

Chicken Fingers with French Fries \$8.99*

Child Spaghetti with Meatball \$7.99*

*Prices subject to 6% sales tax and 19% service charge. Prices subject to change without notice and not guaranteed until deposit and contract are completed.

Wedding Bar Package

\$23.75/person + 19% service charge (Well Package—5 Hour Open Bar)

Pricing & service charge included with Sposalizio Buffet and C&C Plated Packages only.

Well Menu*

Liquor: Windsor Canadian Whiskey, Seagram's Gin, Bacardi Rum, Smirnoff Vodka, Jim Beam Bourbon, Three Fingers Tequila, Dekuyper Peach Schnapps

Beer: Bottled Coors Light, Miller Light, Budweiser, Bud Light, Yuengling

Wine: White- Chardonnay, Pinot Grigio, Riesling, White Zinfandel

Red- Merlot, Lambrusco, Cabernet, Pinot Noir, Montepulciano

Top Shelf Liquor Upgrade* (\$3.50/person + 19% service charge)

Canadian Club Whiskey, Seagram's VO Whiskey, Jack Daniel's Whiskey, Dewar's White Label Scotch, Johnnie Walker Red, Captain Morgan Spiced Rum, Malibu Rum, E&J Brandy, Tanqueray Gin, Absolut Vodka, Three Olives Vodka, Ketel One Vodka, DiSaronno Amaretto, Old Grand Dad Whiskey, Jameson Irish Whiskey, Kahlua, Frangelica

Premium Liquor Upgrade* (\$5.50/person + 19% service charge)

Crown Royal Whiskey, Johnnie Walker Black Label, Chivas Regal Scotch, Bombay Sapphire Gin, Grey Goose Vodka, Belvedere Vodka, Grand Marnier, Petron Tequila, Courvoisier Cognac, Maker's Mark Whiskey, Jose Cuervo Tequila

Bar Enhancements

Wine Toast (house): \$3.75/person + 19% service charge

Champagne Toast (house): \$4.00/person + 19% service charge (champagne toast for Bridal Table included in package price)

Please note that you may purchase an additional hour of bar service priced at \$5.00/person + 19% service charge (based on final guest count).

*All items subject to availability

Please inquire about specialty wines available for an additional charge

All bar service includes: Soft Drinks (Coca-Cola products), Juices and Mixes, Barware and Garnishes

*Please note: No shots will be served at the bar. Package includes Peach Schnapps and Whiskey shots for Bridal Dance.

Other Bar Options

Limited Open Bar— 5 hour open bar serving only bottled beer & wines listed under Well Menu

\$21.75/person + 19% service charge

Cash Bar: Drinks priced individually at restaurant prices

Soft Drinks Only/Children's Price: **\$2.50** /person + 6% sales tax and 19% service charge



AND
FIREWORKS





Exclusive Reception Fireworks Package



-FIRST-

Select either the
White Glove Buffet or
White Glove Family-style Package


-AND-

Select any **5-Hour Full Open Bar Package**
(Well Menu, Top Shelf Upgrade, or Premium Upgrade)

-THEN-

Receive an exclusive **5-minute** professional
fireworks display toward the end of the reception!

-PLUS-



Butler-style service including
seasonal
after-dinner **refreshments**.



***... all at absolutely
no additional cost to you!***

RIZZO'S CHOCOLATES

THE SWEETEST ADDITION
TO YOUR SPECIAL DAY



CHOCOLATE FOUNTAIN

\$400 - 2.5 hours

\$425 - 4.0 hours

The perfect conversation piece with endless flowing rich, creamy chocolate! Complete with a variety of dippers including fresh fruits, crackers, pretzels, and more!



Hors d'oeuvres Additions (priced separately)

	<u>50 ppl</u>	<u>100 ppl</u>
Fresh Fruit Display	\$165.00	\$330.00
Bread & Cheese Display	\$165.00	\$330.00
Assorted meats, cheeses, breads & crackers		
Add olives & assorted vegetables	\$215.00	\$430.00
Swedish Meatballs	\$95.00	\$190.00
Bruschetta (Tomato or Olive)	\$95.00	\$190.00
Stuffed Mushrooms	\$125.00	\$250.00
Stuffed w/ your choice of crabmeat stuffing or sausage stuffing		
Sweet Peppers	\$125.00	\$250.00
With or without Asiago Cheese		
Hot Banana Peppers	\$125.00	\$250.00
With or without Asiago Cheese		
Sautéed Spinach	\$137.00	\$274.00
Add Beans & Potatoes	\$162.50	\$325.00
Polenta Guarlotti	\$95.00	\$190.00
Topped with gorgonzola cheese and marinara sauce		
Polenta Rizzo	\$95.00	\$190.00
Topped with Asiago cheese and marinara sauce		
Hand-breaded Fried Zucchini	\$95.00	\$190.00
Fried Cheese Sticks	\$95.00	\$190.00
Fried Onion Rings	\$95.00	\$190.00
Hand-Breaded Fried Calamari	\$125.00	\$250.00
Roasted Hot or Sweet Sausage	\$90.00	\$180.00
Beef Bracirole	\$125.00	\$250.00
Prosciutto with Fresh Melon	\$110.00	\$220.00
Rizzi's Famous Antipasto Table		\$5.95/person
Assorted meats, cheeses, breads, olives & vegetables		
displayed on its own skirted table as a centerpiece in your		
hors d'oeuvres hour		

The above listed hors d'oeuvres items are available only in addition to the menu, not as substitutions. All items subject to 6% sales tax and 19% service charge.

Prices are valid for wedding event booked for 2020 (1/1/20-12/31/20).
All prices effective 09/04/2018 & subject to change without notice.



SAY I DO AT RIZZO'S



Outdoor Ceremony

Say "I do" beneath a beautiful, hand-crafted pergola surrounded by your loved ones at our brand new on-site outdoor ceremony space. The breathtaking lighted water feature provide serene background sounds plus an undeniably magical scene for both daylight and nighttime pictures.

Ceremony Fee - \$500
(backup in ballroom. fee still applies if ceremony moved inside)

Rehearsal day before wedding
Staff provided during rehearsal

Garden chairs \$4.10 /ea
(includes chair pad, set up and tear down)

Outdoor tent & high tops
(additional rental cost applies)



WEDDING CONTRACT

Event Date: _____ Start Time: _____

Ceremony Location: _____ Time: _____

Bride: _____ Groom: _____

Address: _____ Address: _____

Home Phone: _____ Home Phone: _____

Cell Phone: _____ Cell Phone: _____

Work Phone: _____ Work Phone: _____

Fax: _____ Fax: _____

Email: _____ Email: _____

By signing below, I understand that a deposit and signature are required to hold a date. Sales tax of 6% and service charge of 19% will be added to total bill, if and where applicable according to package specifications. Prices are subject to change without notice and are not guaranteed until deposit is received and contract is signed.

Bride's Signature: _____

Groom's Signature: _____

Wedding Coordinator's Signature: _____

Date: _____



WEDDING CONTRACT GUIDELINES

1. No Room Fee/Facility Charge. Deposit due at time of contract signing.

Deposit Requirements: Carmen or Dominic Ballroom- \$1,500.00
Sebastiano Ballroom- \$2,500.00
Carmen & Dominic Ballrooms (combined)-\$2,500.00

- Your deposit only secures the date of your wedding, not a specific ballroom. The ballroom will be assigned by wedding coordinator based on number of guests. Deposits will be deducted from your final bill. Deposits are non-refundable and non-transferable. If secured date is changed, arrangements must be made with wedding coordinator at least 6 months in advance of the originally scheduled wedding date.

2. We require a guaranteed minimum guest count upon payment of security deposit in order to ensure enough space for your event. PLEASE BE ACCURATE.

Minimum of _____ (plus tax & service charge) for Carmen Ballroom

Minimum of _____ (plus tax & service charge) for Dominic Ballroom

Minimum of _____ (plus tax & service charge) for Sebastiano Ballroom

Minimum of _____ (plus tax & service charge) for Carmen & Dominic Ballrooms (combined)

A rental fee will be charged if your event requires more space.

3. All final arrangements must be made at least 2 WEEKS in advance of your event date. This includes final guest count, menu selections, and linens. Additionally, final payment is due at least 2 WEEKS in advance of your event date. Seating charts must be finalized and received at least 7 DAYS prior to your event or a fee of \$250.00 will be charged. Any additional changes made after these dates will incur additional charges. Please note that final payment is accepted via cash, money order, or certified check. Final payments via credit card (Visa, MasterCard, or Discover) will be subject to a 3% processing fee (4% processing fee assessed for American Express credit cards). We are unable to accept personal checks for final payments. You may make additions to your guest count up to 48 HOURS prior to your event. Payment for additional guests can be made by cash, money order or personal check no later than 24 HOURS prior to event.
4. We require a copy of your invitation. The invitation must state the exact start time of your event. Our doors will not open until the start time noted on your invitation. Please do not use the phrase "Immediately Following the Ceremony," unless an on-site ceremony is arranged. Please list your RSVP date at least 3 WEEKS prior to event date to allow finalizations to the guest count in the required amount of time.
5. The use of confetti, glitter, rice, and sand is strictly prohibited inside and outside of the facility. You will be charged an additional fee if facility is left damaged or excessively dirty.
6. Event must be completed by 11:00 PM, including all dancing and bar service. Should your event run overtime, additional rental charges will apply to any event requiring use of facility beyond 5 hours. You may choose to add an additional hour of bar service priced at \$5.00 per person per hour, plus 19% service charge. This addition must be finalized prior to your event. We are unable to extend bar service time beyond 6 hours (5 hours included in package + 1 additional hour). There will be a \$300.00 rental charge if the bar is closed.
7. Shots will not be served at the bar. Rizzo's Malabar Inn reserves the right to refuse to serve any guest alcohol when deemed necessary.
8. Alcohol may not be brought into facility or onto facility grounds. All food, beverage, and event enhancements must be purchased through Rizzo's Malabar Inn, with the exception of wedding cakes and cookies. All remaining food is property of Rizzo's Malabar Inn and must not be removed from the facility, with the exception of wedding cake and cookies.
9. Rizzo's Malabar Inn reserves the right to monitor and control sound level for all entertainment, including bands or DJs.
10. Rizzo's Malabar Inn is not responsible for lost or stolen items.
11. Rizzo's Malabar Inn is not responsible for failure to perform due to utility failure, power outages, fire, or weather.
12. Smoking is prohibited inside of the facility.
13. Vendor setup must be complete two hours prior to the start time of your event. Breakdown of all equipment and decorations must be complete no later than 45 minutes after the end time of your event. Additional charges will apply for overtime. Rizzo's Malabar Inn is not responsible for any items left behind after breakdown of event is complete.

Print Name: _____ Print Name: _____

Signature: _____ Signature: _____

Wedding Coordinator Signature: _____ Date: _____